



# DINNER

/ 18:00 - 22:00

## WATERMELON SALAD \$340

WATERMELON, FETA CHEESE, OREGANO, BASIL, PEPPER, MINT, LEMON AND OLIVE OIL (GF) (V)

## GREEK SALAD \$360

OLIVES, THYME, MINT, BASIL, RED ONION, CHERRY TOMATOES, FETA CHEESE, CUCUMBER AND VINAIGRETTE (GF) (V)

## CARPACCIO LUCRECIA \$340

BETROOT, WALNUT, ARUGULA, GOAT CHEESE, PARMESAN CHEESE, OLIVE OIL, PEPPER, LEMON JUICE AND ORANGE JUICE (GF) (V)

## GRILLED BEEF FILLET \$450

SERVED WITH GARLIC MASHED POTATOES, SAUTÉED MUSHROOMS, GRILLED VEGETABLES WITH VINAIGRETTE (GF) (V)

## GRILLED OCTOPUS \$750

MARINATED IN GARLIC, SERVED WITH BULGUR SALAD, ARUGULA AND CURRY MAYONNAISE (V)

## GRILLED SALMON \$720

TERIYAKI SAUCE, GARLIC MASHED POTATOES, AND GRILLED VEGETABLES WITH A TOUCH OF VINAIGRETTE (V)

## RIB EYE \$1570

SERVED WITH GARLIC MASHED POTATOES, GRILLED VEGETABLES AND A TOUCH OF VINAIGRETTE (GF) (V)

## AGUACHILE RIB EYE \$1670

SHALLOTS, RED ONION, CILANTRO, CUCUMBER, SERRANO PEPPER, JALAPEÑO PEPPER, HOMEMADE BLACK SAUCE (V) (GF)

\*Option with habanero chili

## TUNA BAJIO \$630

CUBED TUNA IN BLACK SAUCE, CHERRY TOMATOES, KALAMATA OLIVES AND HERB CREAM CHEESE (GF)

(GF) GLUTEN FREE (V) VEGETARIAN

(V) LACTOSE FREE (V) VEGAN



## - POSTRES -

## CHURROS WITH ICE CREAM AND CARAMEL \$330

SPRINKLED WITH SUGAR AND CINNAMON, SERVED WITH DULCE DE LECHE AND CONDENSED MILK (V)

## BLINTZES \$330

FILLED WITH CHEESES, SERVED WITH ICE CREAM AND RED FRUIT COMPOTE (V)

## CORN FLAN WITH CARAMEL (GF) (V) \$330

## ICE CREAM (GF) (V) \$200

- VANILLA
- CARAMEL
- RASPBERRY
- LEMON



# MENU

/ 24 HOURS

## FRENCH DIP SANDWICH \$420

SLOW-COOKED BEEF TOPPED WITH MELTED CHEESE, SERVED WITH ITS RICH, FLAVORFUL MEAT JUICES FOR DIPPING.

## CLUB SANDWICH \$360

BREAD, MAYONNAISE, BACON, CHICKEN, HAM, CHEESE, LETTUCE, TOMATO, ONION SERVED WITH POTATO CHIPS

## HAMBURGER \$630

BREAD, MAYONNAISE, MEAT, LETTUCE, CHEESE, TOMATO, BACON, CARAMELIZED ONION SERVED WITH POTATO CHIPS

## QUESABIRRIAS CHAMORRO 3PZ \$360

SERVED WITH RADISH, PICO DE GALLO, GUACAMOLE AND CONSOMMÉ ☞

## QUESADILLAS 3PZ \$240

HUITLACOCHÉ ☑ | TINGA (CHICKEN) ☞

## SHRIMP QUESADILLAS 3PZ ☞ \$360

## MIXED CEVICHE \$500

WHITE FISH, OCTOPUS, SHRIMP, RED ONION, CUCUMBER, SERRANO PEPPER, GRAPES, LIME JUICE, OLIVE OIL, SALT AND PEPPER

☑ ☞ \*Without octopus

## TUNA TARTARE \$470

CUBED TUNA, CILANTRO, SERRANO PEPPER, AVOCADO, CUCUMBER, CHOPPED ONION, SOY SAUCE, LIME JUICE, CHERRY TOMATO, PEPPER AND OLIVE OIL ☞ ☑

## MUSHROOM CEVICHE \$290

MUSHROOMS, RED ONION, TOMATO, PARSLEY, SERRANO PEPPER, CILANTRO, CORN, OREGANO, AND WINE VINEGAR VINAIGRETTE ☞ ☑ ☑

## SEASONAL FRUIT BOWL \$290

GRANOLA OR HONEY ☑ ☑  
OPTION ACCOMPANIED WITH KEFIR

## - TO SHARE (MEZE) -

## HUMMUS \$290

CHICKPEA DIP SERVED WITH PITA BREAD ☑

## OLIVES ☑ \$160

## CRUDITES \$260

JICAMA, CUCUMBER, CELERY, AND CARROT SERVED WITH GARLIC AIOLI AND APPLE MAYONNAISE

## GUACAMOLE ☑ \$330

☞ GLUTEN FREE ☑ VEGETARIAN

☑ LACTOSE FREE ☑ VEGAN